

Fried Sweet Corn Patties Recipe

(Thot Man Khao Phot Recipe)

Ingredients: Serves 4

2 cups sweet corn kernels
¼ teaspoon pepper
1 teaspoon salt
2 teaspoons well-pounded garlic
2 teaspoons wheat flour
1 egg
2 cups cooking oil

Method:

Knead together well the corn, pepper, salt, garlic, egg and flour to obtain a stiff dough. Place the oil in a deep wok over medium heat. When the oil is hot, pick up about 1 tablespoon of the dough, shape into a patty with the fingers, and place the patty in the oil. Continue making patties and putting them in but do not crowd the wok. Turn as needed so the patties brown on both sides; then, remove from the oil and drain on absorbent paper. Serve with Thai chili sauce.

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